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largest and juiciest; ekúpu, slightly smaller than the preceding type; toshiare, long and thin, the sweetest of the four types; kuyarimyo, longer, thinner, and slightly sourer than toshiare. In planting, shoots are taken from the roots of mature plants and put in holes made in the ground with the digging stick. The plant bears in about a year after planting. The fruit is picked when it is yellow, and the skin removed with a knife. The fruit is mostly used to make an alcoholic drink called tanemu, the pulp being grated into a juicy mash and allowed to set for several days after having been mixed with water. Occasionally the ungrated fruit is eaten raw.

Three varieties of yams (napoi)[1] are known to the Caribs; apotonongnapoi, the large white yam; tawimididishye, the small white yam; tupununapoi, the purple yam. They may be planted at any time of year and ripen in ten to eleven months, i.e. when the leaves die. For food they are eaten boiled, after being peeled. A drink, napoishuru, is also made from yams, as described in the chapter on stimulants.

Tanyas and eddoes are also grown in the fields and are boiled in the pot after being peeled.

Sugar cane grows in every field. It is planted by inserting a shoot into a small hill of loose earth. It is eaten as a confection, being chewed like a stick of candy after the outside bark has been removed. The juice is also expressed in the cane mill (Plate 8, *b*) and used as an ingredient in cassiri and other alcoholic drinks.[2]

Two types of "punkin" or squash (wayoma) are to be found in Carib fields: apotono wayomo, large and spherical; takunshishe wayomo, long and thin, with flesh drier and of superior flavor. The squash is planted from seed and bears in three months. As soon as the fruit is ripe the seeds are planted again so that a relatively continuous supply will be on hand all the year around. The squash is eaten only boiled; it is never dried or made into bread or cake.

Maize (awashi) of red (kuwata) and white (tamuneng awashi) varieties is raised. The seed is planted in small hills made with the hoe. While still green, the corn may be roasted on the cob in the husks; the ear is simply stuck among the hot ashes of a fire. When ripe, the kernels are removed from the cob with the hands

[1] *Dioscorea* sp.

[2] For a discussion of the probable introduction of this type of cane mill by negroes and for its distribution in South America, see Nordenskiöld, 1930, *Modifications of Indian Culture through Inventions and Loans.*

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252 and pounded in a wooden mortar with a wooden pestle to make
243 corn meal (awashi apopo). This meal may be mixed with cane juice and baked into a cake on the pan or it may be boiled and eaten hot like porridge.

245 Limes (idiyoma) are grown in the fields. The seeds are scat-
[272] tered on the ground and seedlings replanted. Lime juice is mixed with water to make a sort of limeade. Bina plants (see section on Religion) are also grown in the fields.

The papaiya (*Carica papaya*) is grown in fields and also in house
[757] clearings. The fruit is eaten raw when ripe. In the green state the rind is boiled and considered a good regulator for stomachic troubles. The leaves are sometimes dried and rolled into cigarettes,
249 alone or with tobacco leaves. Tobacco plants are grown from seedlings in the agricultural fields. (See section on Stimulants.)

In addition to the foregoing food products, the kraua grass plant is grown in the fields. The leaves of this plant resemble those of the pineapple and, as stated heretofore, are shredded so that the fibre may be used in making cord and string. It is planted from suckers in the same way as the pineapple.

244 Under the head of agriculture must be considered three other
263 species of plants which are grown, not in the agricultural fields proper, but in the clearing which surrounds the house. The pepper (pawmi)[1] is an important part of the Carib menu and together with cassarip furnishes the only condiment, with the exception of occasional trade salt, which is used by the natives. Five varieties
[824] of pepper are cultivated: poroporo, big, round, red, very hot; kawnamu, small, green; sidimya, very small and red; yanakatu, long, thin, and green; arapo, long, green (creole, lady finger). They are planted from seeds in holes made with a stick. They are cooked with meat and vegetables in the pepper pot, and are also eaten raw as garnishing in sandwiches of meat or fish and cassava
[757] bread. As a remedy for headache a feather is rubbed in the pulp of a pepper and drawn across the eyes. Pepper juice is dropped in
276 the eyes for headaches. Aremi emu (magicians) drink a mixture of pepper juice and water to induce the psychic state necessary for communication with the supernatural powers.

244 The calabash bushes are a familiar shrub in all house clearings
824 (kwa'i, calabash; kwa'yepwi, calabash bush). Four types of

[1] *Capsicum sp.*